

Choon-Hui Tan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/796808/publications.pdf>

Version: 2024-02-01

13
papers

378
citations

1307594

7
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

519
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodegradable starch composite from stale bread: effect of electron beam irradiation. <i>Green Materials</i> , 2022, 10, 41-46.	2.1	0
2	Hybridization of freeze drying and impacts on drying kinetics and dried product quality of kedondong fruits. <i>Drying Technology</i> , 2022, 40, 3413-3424.	3.1	4
3	Drought-tolerant Bambara groundnuts as future food: a comprehensive review of its properties and applications in food. <i>British Food Journal</i> , 2022, 124, 3680-3694.	2.9	4
4	Valorization of fruits, vegetables, and their by-products: Drying and bio-drying. <i>Drying Technology</i> , 2022, 40, 1514-1538.	3.1	6
5	Nutritive bambara groundnut powdered drink mix: characterization and in-vivo assessment of the cholesterol-lowering effect. <i>Journal of Food Science and Technology</i> , 2021, 58, 2992-3000.	2.8	5
6	Red Palm Oil: A Review on Processing, Health Benefits and Its Application in Food. <i>Journal of Oleo Science</i> , 2021, 70, 1201-1210.	1.4	15
7	Edible Oils Adulteration: A Review on Regulatory Compliance and Its Detection Technologies. <i>Journal of Oleo Science</i> , 2021, 70, 1343-1356.	1.4	17
8	In-vitro bioaccessibility of spray dried refined kenaf (<i>Hibiscus cannabinus</i>) seed oil applied in coffee drink. <i>Journal of Food Science and Technology</i> , 2020, 57, 2507-2515.	2.8	8
9	Electrospun biocomposite: nanocellulose and chitosan entrapped within a poly(hydroxyalkanoate) matrix for Congo red removal. <i>Journal of Materials Research and Technology</i> , 2019, 8, 5091-5102.	5.8	37
10	Convective Air Drying of <i>Spondias Dulcis</i> and Product Quality. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	6
11	Extraction and physicochemical characterization of chitin and chitosan from <i>Zophobas morio</i> larvae in varying sodium hydroxide concentration. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 135-142.	7.5	114
12	Changes in oxidation indices and minor components of low free fatty acid and freshly extracted crude palm oils under two different storage conditions. <i>Journal of Food Science and Technology</i> , 2017, 54, 1757-1764.	2.8	15
13	Extraction and physicochemical properties of low free fatty acid crude palm oil. <i>Food Chemistry</i> , 2009, 113, 645-650.	8.2	147